

# Vegan White Bean Salad Sandwiches

## Ingredients

- 2 cups of white beans (about one can, drained)
- ¼ cup vegan mayo
- 1 clove garlic
- 1 tsp. Dijon mustard
- 1 tsp. dried tarragon
- ½ tsp. dried dill
- Squeeze of fresh lemon juice
- 1 celery stalk
- ¼ cup finely chopped parsley
- ¼ red onion
- Salt, to taste
- Ground white pepper, to taste
- Sandwich ingredients, such as bread, tomato slices, and lettuce

## Steps

1. Place 1 cup of beans in a small blender, along with the vegan mayo, garlic, mustard, tarragon and dill. Blend until smooth.
2. Dice the celery, finely chop the parsley, dice the red onion, and place them in a large mixing bowl. Add the blended beans, and the remaining un-blended beans. Mix, and season with salt, white pepper, and lemon juice to taste.
3. Store in an airtight container in the fridge until ready for use. To serve, assemble a generous layer on a sandwich with your favorite sandwich toppings- I like a simple addition of lettuce and tomatoes.

